

## **USE & CARE MANUAL**

<u>Please Read These Instructions Carefully Before Using This Appliance</u>
<u>Keep This Manual For Future Reference</u>



INDUCTION COOKTOP

# MODEL: COS-YLIC1

- Induction cooking is efficient, clean and reliable. Because the heat is transferred directly to the cooking vessel, no time or energy is wasted.
- When you remove the cookware from the burner, the unit immediately stops heating and after 60 seconds, shuts itself off.
- Induction cooking allows for a wide range of temperature and wattage selections, allowing for more accurate heating and cooking.

## IMPORTANT SAFEGUARDS SAVE AND READ THESE INSTRUCTIONS

## WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED INCLUDING THE FOLLOWING.

- 1. Read all instructions before operating.
- 2. Check the voltage on the rating plate to make sure it matches the voltage supply in your home before plugging this appliance in.
- 3. Always use this appliance on a dry, level, sturdy surface. Do not use on a fabric or vinyl-covered surface or any surface that is adversely effected by heat. For buffet or tabletop use, exercise care to avoid damage to furniture finish. Do not use on tablecloth or carpet.
- 4. To protect against electrical shock, do not immerse cord, plug, or appliance in water or other liauid.
- 5. Children should not be allowed to operate this appliance. Close supervision is necessary when this appliance is used around children.
- 6. Unplug from outlet when not in use and also before cleaning. Allow to cool before putting on or taking off parts.
- 7. Never attempt to disassemble or repair the induction burner yourself.
- 8. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Contact our customer service department for examination, repair or adjustment.
- 9. Do not use outdoors.
- 10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 11. This appliance is for household use only.
- 12. Do not use this appliance for other than intended use.
- 13. Do not place on or near a hot stove or in a heated oven.
- 14. Do not place on or near wet areas or surfaces.
- 15. Do not move the unit when the cookware is placed on top of it.
- 16. Do not place any empty cookware on the induction burner while it is functioning. An empty piece of cookware will heat up very rapidly and can cause material damage or personal injury.
- 17. Do not place metal objects such as knives, forks, spoons, lids, cans and aluminum foil on the top plate as they can get hot and ruin the cook-top
- 18. Keep a minimum of 4 inches of space around burner on all sides.
- 19. Do not place a paper or anything else between the cookware and the unit, except for specifically designed interface disks for induction burners.
- 20. If the temperature-resistant glass is cracked or damaged, please switch off the appliance immediately and contact our customer service department.
- 21. Do not block the air inlet or outlet vent.
- 22. Do not touch the top plate right after removing the cookware, as the top plate will still be very hot.
- 23. Do not place the appliance near objects that may be effected by magnets, such as radios, televisions, credit cards or audio/video tapes.
- 24. The use of accessories not recommended by the appliance manufacturer may cause injuries.
- 25. Do not touch hot surfaces.
- 26. Never move an appliance containing hot oil or other hot liquids.
- 27. To disconnect appliance, set appliance to "off", then remove plug from wall outlet.
- 28. To reduce the risk of fire, do not place any heating or cooking appliance beneath the induction burner, do not mount unit over or near any portion of a heating or cooking appliance.
- 29. To reduce the risk of electric shock, do not mount over a sink.
- 30. To avoid damage or possible malfunction of the induction burner, do not exceed a combined total of food and the cookware to exceed 9 pounds.
- 31. During use, a high-frequency noise may be heard due to the magnetic heating of the pan. It is not a malfunction. If you move the pan slightly, and very carefully, the noise will stop.
- 32. During use the fan will cycle on and off to ensure that the induction burner does not overheat.
- 33. Do not cook on broken cook-top if cook-top should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.
- 34. Clean cook-top with caution if a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

### CONTROL PANEL=



1. ON/OFF button:

Used to POWER on or off the unit.

2. Function selection button:

Used to select between the temperature, timer, or heating functions.

3. Max/Min buttons:

Used to adjust the temperature, timer, or heating functions.

4. Child Lock Button

Press and Hold Max and Min simultaneously to lock control panel. Repeat same process to unlock.

5. LED Screen:

Displays power, temperature, and timer.

## HOW TO USE

## 1. Power Supply

a. Upon connecting the device to a power supply, a 'Beep' buzzer sound will be heard as well as all LEDs and Nixie\* tubes will flash for approximately "1" second and fade-out. The device will now enter the 'Power-On mode'.

## 2. Power On & Operation

- a. In the Power-On mode, press and hold the ON/OFF button for approximately '2' seconds until a buzzer sound Beeps once and 2 Nixie tubes at the center show 'ON'; The Device now enters the Standby mode.
- b. During Standby mode, press the 'FUNCTION' button within 60 secs to select different cooking functions; If nothing is selected then the functions will be disabled after 60 secs, and device automatically shuts down and returns to Power-On mode.

#### 3. Shutdown

 a. Press ON/OFF button once during device Standby or Operation mode. Your device stops operating and enters Power-On mode.

#### 4. Timer

- a. Timer can be set in manual mode with timer range from 5 mins to 180 mins.
- b. Press the FUNCTION button to choose timer for heating or to keep-warm. The 4<sup>th</sup> Nixie tube will display a '0' and an indicator light for heating/keep-warm will light up constantly,

followed by a timer indicator which flashes on the display. Press '+' button once to add 5 minutes, Hold and Press to continuously add incremental 5 minutes; Press '-' button once to deduct 1 minute, Press and Hold to continuously deduct in 1 minute increments. After 5 seconds without any button operation, the setting will be confirmed automatically and the timer indicator stops flashing and changes to light up constantly. Timer setting is not in a cycle loop (meaning the '+' & '-' buttons are disabled when the timer is set to 180 and 0 respectively).

- c. In the event that the Nixie tube shows '0', and the timer is not set, device will cancel the timer setting by default after 5 seconds without any button operation. The device will start to operate based on the cooking function selected.
- d. This function only works in manual mode, Nixie tube will display as the following during the timer setting:
  - a) Power/temperature with time will be displayed at 2 second intervals alternately;
  - ii. b) Time indicator does not light up when Nixie tubes display power or temperature; and
  - iii. c) Power/keep-warm and time indicators light at the same time while Nixie tube displays time

## 5. (Control) Function Menu

- a. Press FUNCTION button to choose different cooking method.
- b. The cyclic sequence is as followed: heating→heating timer→keep-warm→keep-warm timer→heating

## 6. Heating function

- a. Upon choosing the heating function, the heating indicator will light up, and the Nixie tube displays `1200' and device will start to heat up with a Power Output of 1200W.
- b. Press '+' button to increase the Power Output and '-' to decrease it.

## 7. Keep-warm

- a. Upon selecting the Keep-warm function, the Keep-warm indicator lights up, the last 3 Nixie tubes will display '356°F' (Temperature 180°C) and the device will start to keep warm at the temperature of 356°F.
- b. Press '+' button to increase the Temperature and '-' to decrease it.
- c. When the desired temperature is reached, the device will change to intermittent power output and will remain at this state; As a result the normal heating power output will resume and the heating will continue when the temperature is dropped.

## 8. 'MAX' & 'MIN' Buttons

a. During the power output/temperature setting, press MAX to set to MAXIMUM power output/temperature; press MIN to set MINIMUM power output/temperature.

## 9. Child-Lock Safety Function

- a. During non-Child-lock mode, Tap or Gently Press the MAX & MIN buttons simultaneously and the device will enter Child-Lock mode. In this mode other buttons are disabled Except the Child-lock and ON/OFF buttons
- b. During Child-lock mode and in non-timer operation, Nixie tubes will alternatively display power output/temperature and 'Loc' at 2 seconds interval.
- c. During the Child-lock mode, and while the device is in the timer operation, Nixie tubes will repeatedly Display Power Output/Temperature, Time, and 'Loc' alternatively at 2 seconds interval.
- d. During Child-lock mode, Press and Hold the MAX & MIN buttons simultaneously for 2 seconds to unlock.
- e. During Child-lock mode failure, press ON/OFF button to power off and power on again but the Child-lock function remains, unlock the device first if you wish to choose a heating function.

## 10. Lower Exhaust Fan Rotational Speed Operation

a. When the device detects the furnace thermistor failure (e.g. replace the furnace thermistor with 100K fixed resistor), exhaust fan will operate at a lower rotational speed with a power output of 1200W.

## 11. Pot Checking Functions

- a. During normal heating operation, device will stop heating instantly when the cookware is removed; device will directly resume back to normal setting and operates upon detecting suitable cookware within 3 secs. Else, buzzer will buzz once at 3 seconds interval, setting status remains and LED will display 'E0'; If a suitable cookware is detected within 60 seconds, then normal operation will be resumed back; else the device will be shut down automatically and returns to Power-On status.
- b. During timer operation mode, countdown timer process will pause if cookware is removed halfway; timer process will be restarted from the point of operation and paused after cookware is detected within 60 seconds.

### Notes:

1. All failures must be determined during in Power-On mode only.

### INDUCTION COMPATIBLE COOKWARE

To function properly, all cookware used with the Induction Burner must have a flat bottom and be induction compatible. If in doubt about whether your cookware is induction compatible, check with your cookware manufacturer. **NOTE: Your cookware must have a flat bottom and a bottom diameter measuring between 5"-10"**. **Do not use pots or pans with a rounded bottom or any pot or pan with a bottom measuring less than 5"**.

Induction compatible cookware:

Stainless Steel

Enameled Iron

•Enameled Steel

•Cast Iron

Non-Induction compatible cookware:

Aluminum

Copper

Glass

Ceramic

<sup>\*</sup>A Nixie tube, or cold cathode display, is an electronic device for displaying numerals or other information using glow discharge. Inside the Nixie tube the glass tube contains a wire-mesh anode and multiple cathodes, shaped like numerals or other symbols.

## CLEANING & MAINTENANCE

- Do not immerse the appliance, cord or plug in water or other liquids at any time.
- Do not run water over the unit.
- · Unplug the appliance and let it cool down before cleaning the induction cooktop.
- Do not use any scouring pads, caustic or abrasive cleaning agents. Make sure that water does not penetrate inside the induction cooktop.
- Wipe off the glass cooktop and the body with a damp cloth or use a mild, non-abrasive soap solution.
- In order to keep your cooktop looking new, make sure that the bottom of your cookware does not scrape or scratch the glass surface.
- Do not place heavy objects on the heat resistant glass cooking plate, as it is breakable.

## = TROUBLESHOOTING =

Error Message	Cause	Solution
E0	No pan or unsuitable pan	Place a suitable pan on the unit. Compatible cookware materials listed on page 5.
E2	Component Failure	Unplug the unit from the outlet. Wait five minutes. Plug the unit back in and turn on.
E3	Voltage is over 150V	Make sure the unit is connected to an outlet with the correct voltage.
E4	Voltage is below 80V	Make sure the unit is connected to an outlet with the correct voltage.
E5	Pot is overheated	Reduce Temperature
E6	Temperature of IGBT is too high	Unplug, let the unit cool down, plug back in and press the ON/OFF button

## **WARRANTY AND SERVICE**



For full warranty details on this product please visit: <a href="http://www.cosmoappliances.com/warranty">http://www.cosmoappliances.com/warranty</a>